

CONTENTS OF VOLUME 36

Number 1

- Arabinogalactan from Western larch. Part IV, Polymeric products of partial acid hydrolysis
 G. R. PONDER (USA)
- 15 Kinetic and equilibrium processes in the formation and melting of agarose gels Z. H. MOHAMMED, M. W. N. HEMBER, R. K. RICHARDSON & E. R. MORRIS (UK)
- 27 Application of polymer blending laws to composite gels agarose and crosslinked waxy maize starch Z. H. MOHAMMED, M. W. N. HEMBER, R. K. RICHARDSON & E. R. MORRIS (UK)
- 37 Co-gelation of agarose and waxy maize starch Z. H. MOHAMMED, M. W. N. HEMBER, R. K. RICHARDSON & E. R. MORRIS (UK)
- 49 Preparation and characterization of water-soluble chitin and chitosan derivatives M. SUGIMOTO, M. MORIMOTO, H. SASHIWA, H. SAIMOTO & Y. SHIGEMASA (Japan)
- 61 Effects of N,O-dicarboxymethyl chitosan on phase behaviour and morphological structure of chitosan/viscose rayon blends Y, GUAN, X, LIU, Q, FU, Z, LI & K, YAO (People's Republic of China)
- 67 Characterising semi-refined iota-carrageenan networks by atomic force microscopy A. P. GUNNING, P. CAIRNS, A. R. KIRBY, A. N. ROUND, H. J. BIXLER & V. J. MORRIS (UK)
- 73 Bibliography
- 79 Calendar

Number 2/3

- 81 Influence of glutaraldehyde on drug release and mucoadhesive properties of chitosan microspheres I. GENTA, M. COSTANTINI, A. ASTI, B. CONTI & L. MONTANARI (Italy)
- 89 Biodegradable films made from low-density polyethylene (LDPE), rice starch and potato starch for food packaging applications: Part 1
 I. ARVANITOYANNIS, C. G. BILIADERIS (Greece), H. OGAWA & N. KAWASAKI (Japan)
- 105 Edible films made from hydroxypropyl starch and gelatin and plasticized by polyols and water I. ARVANITOYANNIS (Greece), A. NAKAYAMA & S.-i. AIBA (Japan)
- 121 Solubility parameter of chitin and chitosan R. RAVINDRA, K. R. KROVVIDI & A. A. KHAN (India)
- 129 Ring-opening polymerization of new 1,6-anhydro-β-D-glucosamine derivatives K. HATTORI, T. YOSHIDA & T. URYA (Japan)
- 137 Effect of N-acetyl-p-glucosamine and p-glucosamine oligomers on canine polymorphonuclear cells in vitro Y. USAMI, Y. OKAMOTO, T. TAKAYAMA, Y. SHIGEMASA & S. MINAMI (Japan)
- 143 Factors affecting crystallization and crystallization kinetics in amorphous corn starch K. JOUPPILA, J. KANSIKAS & Y. H. ROOS (Finland)

- 151 Chitin and chitosan activate complement via the alternative pathway S. MINAMI, H. SUZUKI, Y. OKAMOTO, T. FUJINAGA & Y. SHIGEMASA (Japan)
- 157 Preparation and NMR characterization of highly substituted N-trimethyl chitosan chloride A. B. SIEVAL, M. THANOU, J. C. VERHOEF, J. BRUSSEE, H. E. JUNGINGER (The Netherlands) & A. F. KOTZÉ (South Africa)
- 167 Interactions between locust bean gum and cellulose characterized by ¹³C n.m.r. spectroscopy R. H. NEWMAN & J. A. HEMMINGSON (New Zealand)
- 173 An experimentally-based predictive model for the separation of amylopectin subunits during starch gelatinization N. J. ATKIN, R. M. ABEYSEKERA, S. L. CHENG & A. W. ROBARDS (UK)
- 193 The events leading to the formation of ghost remnants from the starch granule surface and the contribution of the granule surface to the gelatinization endotherm N. J. ATKIN, R. M. ABEYSEKERA & A. W. ROBARDS (UK)
- 205 Physico-chemical characterization of chitosans varying in degree of acetylation G. BERTH, H. DAUTZENBERG & M. G. PETER (Germany)
- 217 Structure, mechanical and barrier properties of amylose and amylopectin films

 Å. RINDLAV-WESTLING, M. STADING, A.-M. HERMANSSON & P. GATENHOLM (Sweden)
- 225 Solid state ¹³C NMR investigation of lipid ligands in V-amylose inclusion complexes C. E. SNAPE, W. R. MORRISON, M. M. MAROTO-VALER, J. KARKALAS & R. A. PETHRICK (UK)
- 239 NMR analysis of the chemical structure of ulvan and of ulvan-boron complex formation M. LAHAYE, F. INIZAN & J. VIGOUROUX (France)
- 251 Characterization of grafted chitosan films D. K. SINGH & A. R. RAY (India)
- 257 Bibliography
- 265 Calendar

Number 4

- 267 Osteogenesis promoted by calcium phosphate N,N-dicarboxymethyl chitosan R. A. A. MUZZARELLI, V. RAMOS, V. STANIC, B. DUBINI, M. MATTIOLI-BELMONTE, G. TOSI & R. GIARDINO (Italy)
- 277 Variation in crystalline type with amylose content in maize starch granules: an X-ray powder diffraction study
 N. W. H. CHEETHAM & L. TAO (Australia)
- 285 Solid state NMR studies on the structural and conformational properties of natural maize starches N. W. H. CHEETHAM & L. TAO (Australia)
- 293 Fractional extraction and physico-chemical characterization of hemicelluloses and cellulose from sugar beet pulp R. SUN & S. HUGHES (UK)
- 301 Preparation of clear noodles with mixtures of tapioca and high-amylose starches T. KASEMSUWAN, T. BAILEY & J. JANE (USA)
- 313 Free radical grafting onto cellulose in homogeneous conditions 1. Modified cellulose–acrylonitrile system E. BIANCHI, E. MARSANO, L. RICCO & S. RUSSO (Italy)
- 319 SEC of mono-carboxymethyl cellulose (CMC) in a wide range of pH; Mark-Houwink constants T. E. EREMEEVA & T. O. BYKOVA (Latvia)
- 327 Dextran-estrone conjugate: synthesis and in vitro release study C.-Y. WON & C.-C. CHU (USA)

- 335 Carbohydrate polymers in food preservation: an integrated view of the Maillard reaction with special reference to discoveries of preserved foods in *Sphagnum*-dominated peat bogs T. J. PAINTER
- 349 Bibliography
- 355 Calendar
- 357 Contents of Volume 36